

## The Gallery



Located off of the main dining room, the Gallery is a charming space that can be transformed for a variety of events from small business dinners and lunch meetings to intimate weddings and cocktail receptions. The room can accommodate up to 40 guests for a seated event, and 50 guests for a standing reception.

# Menus



## Passed Hors d'Oeuvres

### Vegetarian

- Butternut Squash & Sage Flatbread
- Sicilian Caponata on Chickpea Crackers (GF)
- Roasted Cauliflower Flatbread
- Arancini with Truffled Sottocenere Cheese
- Everything Spiced Deviled Eggs (GF)
- Mini Grilled Cheese with Tomato Jam

### Meat

- Huli Huli Chicken with Pineapple Salsa
- Duck Confit Empanada
- Marinated Korean Short Ribs
- Pigs in a Blanket
- Beef Tartare Tartlets
- Grilled Lamb Chops with Mint Salsa Verde (**\$5 Supplement**)

### Seafood

- Hawaiian Tuna Poke
- Salmon Gravlax with Dill Crème Fraiche Tartlet
- Grilled Rosemary Shrimp Skewers
- Crab Croquette with Saffron Aioli
- Sesame Crusted Shrimp Toast
- Mini "New England Style" Lobster Roll (**\$3 supplement**)

### Passed Hors D'oeuvres

Half Hour \$18 pp  
*Selection of Four Items*

45 Minutes \$25 pp  
*Selection of Four Items*

One Hour \$30 pp  
*Selection of Six Items*

90 Minutes \$45 pp  
*Selection of Eight Items*

### Bar Snacks

Choose 3  
*Up to 50 guests - \$100*  
*Up to 100 guests - \$150*

- Spiced Popcorn
- Crispy Chickpeas
- Wasabi Peas
- Housemade Sea Salt Chips
- Mixed Nuts



## Cocktail Reception Displays

**Selection of Artisanal Cheese \$16 pp**

Hand Crafted Cheese from Local and International Producers  
Seasonal Fruit, Mixed Nuts, Fig Jam & Freshly Baked Breads

**Mezze Assortment, Crostini & Crudités \$18 pp**

Raw Market Vegetables with Red Pepper Hummus, Buttermilk Dressing, Babaganoush, Ricotta & Honey, Tomato & Basil,  
Black Olive Tapenade, Tzatziki, served with Rustic Bread

**Antipasto Display \$32 pp**

Tomato & Basil, Buffalo Mozzarella Salad with Basil Oil, Sicilian Caponata, Mixed Olives, Serrano Ham, Grilled and  
Roasted Vegetables, Sopressata & Salumi, Roasted and Marinated Red Peppers, Parmesano-Reggiano

**Artisanal Cheese & Charcuterie \$40 pp / Charcuterie only \$25pp**

Hand Crafted Cheese from Local and International Producers, Chicken Liver Mousse, Serrano Ham, Country Pâté, Salumi  
with Cornichons, Assorted Mustards, Seasonal Fruit, Mixed Nuts, Fig Jam and Rustic Breads.

**Seafood Raw Bar\* \$46 pp/Hour**

Jumbo Shrimp, Littleneck Clams & East Coast Oysters, Seafood Salad

*\*Additional Chef Fee Required - \$200*

## Desserts

**Tribeca Sundae Bar \$14 pp**

House Made Vanilla, Chocolate & Strawberry Ice Cream  
Bananas, Hot Fudge, Whipped Cream, Sprinkles, Maraschino Cherries

**Passed Petit Fours \$14 pp**

Chef Selection (Examples Below)

Mixed Fruit Tart, Opera Cake, Chocolate Tart, Pecan Pie, Financier, Cherry Pistachio Cake, Chocolate Almond Raspberry  
Cake, Fudge Brownie

**Sweets Table \$18 pp**

Petit Fours, Seasonal Fruit, Biscotti & Cookies

Private events at



## Gallery Seated Dinner

**\$89 per person - Please Select 2 Appetizers, 2 Entrees and 2 Desserts**

**\$99 per person - Please Select 3 Appetizers, 3 Entrees and 3 Desserts**

### Appetizers

**Arugula & Buffalo Mozzarella Salad** Roasted Sweet Peppers & Grilled Eggplant  
**Green Salad** Cherry Tomatoes, Fresh Herbs & Champagne Vinaigrette  
**Caesar Salad** Little Gem Lettuce, Parmigiano-Reggiano & Focaccia Croutons  
**Spring Pea Salad** Sugar Snap, English & Snow Peas, Marcona Almonds, Honey-Lime Vinaigrette  
**Steak Tartare** Sarrazin Farm Grass Fed Beef, Pickled Mustard Seeds & Salsify Chips  
**Grilled Octopus** Crispy Fingerling Potatoes, Castelvetrano Olives & Spring Beans  
**Seasonal Soup**

### Entrées

**Homemade Sweet Pea Cappellacci** Meyer Lemon, Mint & Parmigiano-Reggiano  
**Hand Cut Papperdelle** Rabbit Confit, Fava Beans, Sage & Pecorino Romano  
**Campanelle Verde Bolognese** Duck & Pork Bolognese, Parmigiano-Reggiano  
**Stuffed Honeynut Squash** Five Grain Rice, Cauliflower, Cloumage & 12 Year Balsamic  
**Roast Amish Chicken** Nueske's Bacon, Baby Carrots & Spring Vegetables  
**Pan Roasted Salmon** Pine Nut Tabbouleh, Cherry Tomatoes, Crème Fraiche  
**Grilled Berkshire Pork Porterhouse** Braised Cannellini Beans, Chimichurri  
**Seared Diver Scallops** Broccolini, Marcona Almonds, Capers & Brown Butter  
**Filet Mignon** Whipped Yukon Gold Potatoes & Sauce Diable  
**Strip Steak** Whipped Yukon Gold Potatoes & Sauce Diable

### Desserts

**Tribeca Chocolate Cake**  
**Tahitian Vanilla Crème Brûlée**  
**Banana Tart** Malted Chocolate Pecan Ice Cream  
**Peach & Blueberry Crumble Cake** Greek Yogurt Sorbet  
**Mixed Berries** Whipped Cream  
**Plate of Cookies**

~American Coffee & Hot Tea~

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## Gallery Seated Lunch

**\$59 per person - Please Select 2 Appetizers, 2 Entrees and 2 Desserts**

**\$69 per person - Please Select 3 Appetizers, 3 Entrees and 3 Desserts**

### **Appetizers**

**Arugula & Buffalo Mozzarella Salad** Roasted Sweet Red & Yellow Peppers  
**Green Salad** Cherry Tomatoes, Fresh Herbs & Champagne Vinaigrette  
**Caesar Salad** Little Gem Lettuce, Parmigiano-Reggiano & Focaccia Croutons  
**Spring Pea Salad** Sugar Snap, English & Snow Peas, Marcona Almonds, Honey-Lime Vinaigrette  
**Grilled Octopus** Crispy Fingerling Potatoes, Castelvetrano Olives & Spring Beans  
**Seasonal Soup**

### **Entrees**

**Grilled Chicken Salad** Avocado, Kale, Red Currants, Sunflower Seeds, Carrot Ginger Dressing  
**Homemade Sweet Pea Cappellacci** Meyer Lemon, Mint & Parmigiano-Reggiano  
**Hand Cut Pappardelle** Rabbit Confit, Fava Beans, Sage & Pecorino Romano  
**Pan Roasted Salmon** Pine Nut Tabbouleh, Cherry Tomatoes, Crème Fraiche  
**Jumbo Lump Crab Cake** Mango & Aji Amarillo Aioli  
**Pan Seared Diver Scallops** Broccolini, Marcona Almonds, Capers and Brown Butter  
**Roast Amish Chicken** Nueske's Bacon, Baby Carrots & Spring Vegetables  
**Turkey Club Sandwich** Multi-grain Toast, Applewood Smoked Bacon & Roasted Tomato Mayo  
**The Daily Burger** Hand Cut Fries  
**New York Strip Steak** Yukon Gold Potato Puree **(\$10 Per Person Supplement)**

### **Desserts**

**Tribeca Chocolate Cake**  
**Tahitian Vanilla Crème Brûlée**  
**Banana Tart** Malted Chocolate Pecan Ice Cream  
**Peach & Blueberry Crumble Cake** Greek Yogurt Sorbet  
**Mixed Berries** Whipped Cream  
**Plate of Cookies**

~American Coffee & Hot Tea~

## Gallery Seated Brunch

\$55 per Person - Please Select 2 Appetizers, 2 Entrees, and 2 Desserts

\$65 per Person - Please Select 3 Appetizers, 3 Entrees, and 3 Desserts

### Appetizers

**La Fermière Parfait** Granola & Market Berries

**Caesar Salad** Little Gem Lettuce, Parmigiano-Reggiano & Focaccia Croutons

**Green Salad** Cherry Tomatoes, Fresh Herbs & Champagne Vinaigrette

**Arugula & Buffalo Mozzarella Salad** Roasted Sweet Red & Yellow Peppers

**Spring Pea Salad** Sugar Snap, English & Snow Peas, Marcona Almonds, Honey-Lime Vinaigrette

### Entrées

**French Toast** Blueberry Compote

**Buttermilk Waffle** Brûléed Bananas, Berries & Citrus Whipped Cream

**Scrambled Eggs with Bacon** Yukon Gold Potato Hash

**Goat Cheese & Fines Herbes Omelette** Yukon Gold Potato Hash

**Smoked Salmon** Toasted Zucker's Bagel & Cream Cheese

**Homemade Sweet Pea Cappellacci** Meyer Lemon, Mint & Parmigiano-Reggiano

**Pan Roasted Salmon** Pine Nut Tabbouleh, Cherry Tomatoes, Crème Fraiche

**Jumbo Lump Crab Cake** Mango & Aji Amarillo Aioli

**Roast Amish Chicken** Nueske's Bacon, Baby Carrots & Spring Vegetables

**The Daily Burger** Hand Cut Fries

**Steak & Eggs** Flat Iron Steak, Two Fried Eggs, Fingerling Potatoes, Sauce Choron

**New York Strip Steak** Whipped Yukon Gold Potatoes **(\$10pp supplement)**

### Desserts

**Tribeca Chocolate Cake**

**Tahitian Vanilla Crème Brûlée**

**Banana Tart** Malted Chocolate Pecan Ice Cream

**Peach & Blueberry Crumble Cake** Greek Yogurt Sorbet

**Mixed Berries** Whipped Cream

**Plate of Cookies**

~American Coffee & Hot Tea~

Private events at



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## Tribeca Express Lunch

### **\$40 pp - Artisanal Salad & Sandwich Buffet**

Choice of 2 salads and 3 sandwiches

*Please select 2*

- Arugula & Buffalo Mozzarella Salad** Roasted Sweet Red & Yellow Peppers
- Green Salad** Cherry Tomatoes, Fresh Herbs & Champagne Vinaigrette
- Kale Salad** Collard Greens, Red Currants, Sunflower Seeds, Carrot Ginger Dressing
- Caesar Salad** Little Gem Lettuce, Parmigiano-Reggiano & Focaccia Croutons
- Spring Pea Salad** Sugar Snap, English & Snow Peas, Marcona Almonds, Honey-Lime Vinaigrette
- Housemade Potato Salad**
- Seasonal Pasta Salad**

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*Please select 3*

- Turkey Club** Bacon Lettuce & Tomato Mayo on Multigrain
- Curried Chicken Salad** on Brioche
- Olive Oil Poached Tuna Salad** with Celery, Red Onion & Mayonnaise on Rye Bread
- Buffalo Mozzarella** Roasted Pepper, Tomato & Basil on Pizza Bianco
- Italian** Prosciutto, Sopressata & Saucisson, Red Wine Vinaigrette on Baguette
- Grilled Vegetables** Tomato, Basil & Hummus on Whole Grain Wrap
- Curried Chicken Salad** on Brioche

*Served with Housemade Potato Chips*

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**Assorted Cookies**

**~ American Coffee & Hot Tea ~**



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## Additions

### **Family Style Sides \$4 pp**

Crispy Fried Brussel Sprouts

Sautéed Spinach

Pan Roasted Mushrooms

French Fries

Whipped Potatoes

Crisp Fried Onions

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### **Pasta or Risotto Course \$ 18 pp**

*Select one pasta dish to be served as a midcourse*

Casarecce Zucchini, Almond Pesto, Ricotta Salata & Basil

Homemade Sweet Pea Cappellacci Meyer Lemon, Mint & Parmigiano-Reggiano

Hand Cut Pappardelle Rabbit Confit, Fava Beans, Sage & Pecorino Romano

Farfalle Italian Sausage, Broccoli Rabe & Parmesan

Seasonal Risotto

\*Gluten Free Pasta Options Available\*

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### **Artisanal Cheese Course \$ 16 pp**

*Chef's Selection of Three Cheeses*

Served with Toasted Raisin Pecan Bread, Quince Paste & Fig Jam

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## Breakfast

### Franklin Breakfast

**\$25 per person**

Freshly Baked Pastries  
Zuckers Bagels & Assorted Cream Cheese  
Housemade Granola with Vanilla Bean Yogurt  
Seasonal Fruit & Mixed Berries

### Greenwich Breakfast

**\$35 per person**

Scrambled Egg, Bacon and Cheddar Cheese on Brioche  
Vegetarian Mini Quiche  
Housemade Granola with Vanilla Bean Yogurt  
Peanut Butter & Dark Chocolate Chunk Granola Bars  
Seasonal Fruit & Mixed Berries  
Green Goddess Juice

#### **Additions:**

Seasonal Frittata \$5 per person  
Cured Salmon Board with Traditional Accompaniments \$10

### Plated Seated Breakfast

**Priced accordingly**

*Options include:*

La Fermière Yogurt Parfait Granola & Market Berries  
Goat Cheese & Fines Herbes Omelette Yukon Gold Potato Hash  
Scrambled Eggs with Bacon Yukon Gold Potato Hash  
Buttermilk Waffle Mixed Berries & Whipped Cream

~Includes American Coffee & Tea, Juices~

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## Gallery Details

### The Gallery Food & Beverage Minimums

*8.875% Tax & 22% Administrative Charges are additional*

Lunch: \$1000, Sunday through Friday, \$2500 on Saturday (January – November)  
\$2000, Monday through Sunday (December)

Dinner: \$2500, Sunday through Thursday, \$3000 on Friday, \$3500 on Saturday (January – November)  
\$3000, Sunday through Thursday, \$4000 on Friday, \$4500 on Saturday (December)

### Deposit

A signed contract and a 50% deposit is required to reserve the gallery

### Event Additions

**Specialty Cakes** by Our Pastry Chef, Stephane Motir *Inquire about Pricing*

**Gift Bags**

**Flower Arrangements**

**Tribeca Grill Gift Cards**

**Lighting/AV Rental** *inquire about our preferred vendor list*

### Parking Garage

Our closest parking lot is Icon Parking, located at 374 Greenwich Street.

Please call them at (212) 608-4182 to inquire about specific rates during your event at Tribeca Grill.